

FOOD MENU

STARTERS

Lams "Bulhao Pato" R 85

A **CLASSIC**. Expect a strong taste of coriander and lemon.

Calamari & Squid Heads Coentrada" R 85

A very Portuguese recipe with a strong coriander flavour & lots of extra virgin olive oil.

Garlic Shrimps R75

Pan fried in garlic butter topped with parmesan cheese.

Just the Snails – Found the Prawns - R85

Pan fried in garlic butter topped with parmesan cheese.

Truffled Mushrooms R 49

Served with a sauce of your choice.

Raw Rissoles R 59

Served with a sauce of your choice.

Chicken Livers R 64

Pan fried in a peri-peri sauce.

Pinhado R 69

Portuguese style with white wine sauce and pickles.

Mussels R 75

In a cream garlic or leek & wine sauce.

Chourico R 79

Portuguese sausage grilled & flamed with vodka

Chia Graça Blooming Onion R 55

Exciting spiced (not hot) whole onion fried in a batter and served with a dip. (Serves 2)

SOUPS

Prawn Soup R 79

In our very own style. Served with croutons.

Caldo Verde R 66

Portuguese traditional soup with kale & Chourico

Hearty Soup of the Day R 45

Ask your waiter what's in the pot

SALADS

Chicken and Bacon Salad R 95

Chicken breast strips, marinated with lemon & olive oil, on a bed of lettuce with crusty croutons & bacon with a secret salad dressing & avo or mango (seasonal)

Greek Salad R 69

Juicy tomatoes, crisp cucumber, onion, green peppers, feta cheese & olives with an oregano/olive dressing.

Portuguese Salad R 69

Crispy lettuce, roasted peppers, onions, tomatoes & cucumber with coriander.

SPECIAL NOTICE

All orders are prepared from fresh ingredients and take time to prepare.
Some dishes take up to 45 mins.



PORTUGUESE SPECIALITIES

Caldeirada de Peixe (+/- 45 mins)

R 189

Rich fish casserole cooked in low heat: Layers of three kinds of fish together with tomatoes, potatoes & peppers. An experience for your taste buds.

Carne Porco a Alentejana

R 175

Typical dish from the south of Portugal with pork loin, clams and a coriander sauce served with thick fried chips.

Steak, Egg & Chips a Portuguesa

R 179

200g fillet steak with parma ham and a choice between two sauces (Demi-Glace or Cognac). Served with thick fried chips and a fried egg.

Francesinha Via Graça

R 167

Typically from Oporto, but with our own recipe: Bread slices with a rump steak, chourico, ham & cheese in a special cheese sauce with a fried egg served with chips.

Frango de Churrasco (+/- 45 mins)

R 149

A full sized chicken marinated and grilled to perfection.

Trinchado

R 118

Portuguese style with white wine sauce and pickles.

ESPETADA

Beef Espetada

R 175

300g rump steak with onions and peppers and an exquisite taste of bay leaves all grilled to perfection with a sauce and side order of your choice.

Chicken Espetada

R 122

On a skewer with a choice of lemon or peri-peri and bay leaves all grilled to perfection with a sauce and a side order of your choice.

Prawn & Calamari Espetada

R 135

Grilled on a skewer with onions and peppers. Choose a side order with lemon or garlic butter.

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SEAFOOD

Fish & Chips

R 89

Fried or grilled. Choose lemon or garlic butter.

Seafood Platters

(SERVES 2) 12 prince prawns, fish, squid heads, calamari, mussels, rice or chips. Choose lemon, peri-peri or garlic butter sauce.

R 299

(SERVES 4) 24 prince prawns, fish, squid heads, calamari, mussels, rice or chips. Choose lemon, peri-peri or garlic butter sauce.

R 529

(SERVES 6) 36 prince prawns, fish, squid heads, calamari, mussels, rice or chips. Choose lemon, peri-peri or garlic butter sauce.

R 749

Indulgent Platter

R 355

(SERVES 2) Chicken (peri-peri or lemon herbs), chourico, crumbed mushrooms, prawns, calamari (either grilled or fired), mussels, rice, 2 sauces, salad, bread & olives.

Just Queen Prawns

A spicy & juicy old secret family recipe with lemon, garlic and chillies. Serviced with rice. Choose lemon or garlic butter.

12 Queen Prawns

R 199

24 Queen Prawns

R 359

Hake in Tin Foil

Together with:

Peppers, Mushrooms & Tomatoes

R 148

Or

Mussels & Prawns

R 178

Or

Feta & Olives

R 157

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MEAT DISHES

(Tender & Succulent)

Steaks

Served with your choice of sauce & side order:

<i>Fillet 300g.</i>	R 189
<i>Fillet 200g</i>	R 149
<i>Rump 300g</i>	R 145
<i>Rump 200g</i>	R 120

Beef Short Ribs

R 139

Beer-Braised Beef Short Ribs served with chips, baked potato or with mash potatoes.

Lamb Cutlets

R 175

(3 x 80g T-Bone style chops in a serving)

A spicy & juicy old secret family recipe with a choice of standard basting, lemon or garlic. Served with rice or baked potato.

Lamb Shank

R 179

Cooked until it is fall-apart tender, lamb shanks make a delicious and comforting meal. Served with rice, mashed potato or cous cous.

Oxtail

R 159

Soft tender and juicy fall off the bone, a hint of red wine and herbs, served on a bed of mashed potato.

Chicken Olive

R 135

Baked chicken breast, stuffed with olives, feta cheese & fresh herbs topped with arabiatta sauce. Side order of your choice.

SAUCES

Demi-Glace / Cognac	R 40
Cheese / Pepper / Mushroom	R 30
Monkey Gland / Arrabiatta / Sinful	R 30
Lemon / Garlic Butter	R 25

SIDE ORDERS

Veggies	R 35
Mash / Chips / Milho Frito	R 35
Baked Potatoes	R 40
Savoury Rice / Cous Cous	R 30
Pap	R 30

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VEGETARIAN

Vegetarian White Beans

Veggies casserole with white beans, cumin and oreganum.

R 89

Penne Arriabiatta

The classic chilli pasta dish

R 81

Halloumi Tower

Fried halloumi on a bed of cous-cous & toasted peppers with a dellicious dressing.

R 85



CURRIES

Chicken

Mozambican style with a touch of coconut. Served with rice.

R 122

Chicken & Prawn

Mozambican style with a touch of coconut. Served with rice.

R 149

Prawn & Calamari

Mozambican style. Serviced with rice

R 149

PIES & BURGERS

Duck & Cherry Pie *(When Duck Is Available)*

R 165

Chicken & Leek

R 135

Prego Steak or Chicken Roll & Chips

R 89

Indulgent Cheese Burger & Chips

R 79

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DESSERTS

Cherries Jubilee with Crepe & Ice-Cream -	R 79
<i>(Alcohol Based & Flambéed at the table)</i>	
Death By Chocolate – <i>Homemade heavy chocolate</i>	R 75
<i>gateau indulgence on a plate topped with chocolate sauce & ice cream</i>	
Ebony & Ivory – <i>Homemade Chocolate & Lemon Mousse</i>	R 66
<i>served with cream or ice cream</i>	
Ice Cream with Hot Chocolate Sauce	R 44
Crème Brûlée- <i>Homemade cream based indulgence</i>	R 75
Chocolate Mousse – <i>Traditional or chilli infused</i>	R 66
<i>homemade dense mousse</i>	

KIDS COUNTRY MENU

Mac & Cheese	R 60
<i>Nyummy.....</i>	
Toasted Sandwiches	
<i>Served with chips</i>	
<i>Cheese & Tomato</i>	R 35
<i>Cheese</i>	R 30
<i>Ham & Cheese</i>	R 40
100% Pure Beef Burger	R 62
<i>Served with Portuguese Roll & Chips</i>	
Fish Nuggets – <i>Made by Us</i>	R 58
<i>Served with vegetable sticks & rice</i>	
Rump Steak 100g & Chips	R 86
Spaghetti Bolognaise	R 65

KIDS COUNTRY DESSERT

Chocolate Mousse	R 35
Ice Cream & Chocolate Sauce	R 35

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